



Quinta dos Poços MG XXI 2022

* Available in 0,75 Liter and 3 Liter bottles.

Type of Wine: Red.

Year: 2022.

Grape Varieties: Touriga Nacional, Sousão, Tinta Francisca, Donzelinho Tinto and Tinto Cão.

Region: Douro.

Classification: DOC – Controlled Designation of Origin.

Production: 4.000 bottles.

Bottling: May 2023.

Climate: Atlantic with Mediterranean influence.

Soil: Schist.

Winemaker: Eng. Pedro Francisco.

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Alcohol Content: 13% Vol.

Vinification: Performed in granite tanks with foot treading or stainless steel vats under strict individual temperature control.

Aging: 18 months in French oak barrels.

Color: Displays a deep ruby color.

Aroma: Well-ripened red fruits. Notes of spices and balsamic aromas emerge, with excellently integrated high-quality wood.

Taste: On the palate, it is very intense, with great structure, present tannins, balanced acidity, and flavors of well-ripened red fruit, spices, and floral notes.

Finish: Extremely long.

Gastronomy: Pairs perfectly with quality meats, game, and strong, intense cheeses.

Open 1 hour in advance and serve at a temperature of 17°C.

Longevity: Until 2040.

